



LAN CRIANZA 2017

VINEYARDS:
RIOJA ALTA AND RIOJA ALAVESA

GRAPE VARIETIES:
94% TEMPRANILLO
4% MAZUELO
2% GARNACHA

AGEING:
14 MONTHS IN HYBRID BARRELS
(FRENCH AND AMERICAN OAK)
9 MONTHS IN BOTTLE

AGE:
10 - 20 YEARS OLD

SOIL:
CHALKY-CLAY



GRAPE VARIETIES:

94% Tempranillo, 4% Mazuelo, 2% Garnacha.

VINEYARDS:

Selected from 10 to 20 year-old vines from our long-standing suppliers in the Rioja Alta and Rioja Alavesa subzones. Sloped plots of calcareous-clay soils with good drainage and sun exposure.

CLIMATE YEAR: :

The growing cycle started early. Mild spring with early budding, 15 days earlier than usual. Dry spring and summer which culminated in a rainy end of august which helped to reactivate the plant and obtain a optimum maturation with great balance between sugars and polyphenolic compounds.

WINEMAKING:

The destemmed grapes were lightly crushed and fermented in stainless steel tanks at a controlled temperature of 28 C. Maceration in contact with the grape skins for 15 days, pumping the juice over the cap of skins daily for maximum color and aromatic extraction.

AGEING:

Aged for 14 months in hybrid barrels, staves of American oak and tops of French oak, followed by 9 months of rounding in the bottle prior to release.

TASTING NOTES:

Intense red cherry colour. Aromas of red fruits (strawberry, raspberry) and peach. Notes of pastry framed by fine nuances of vanilla and toffee and a slightly touch of cinnamon. Balanced on the palate, it has a long lasting and satisfying finish.

PAIRINGS:

A perfect wine by the glass. Very versatile and apt to combine with all types of food: cold starters, pasta, pizza, poultry, grilled red meat...

SERVE at 16 - 18°C (60° -64° F).

A WINE FOR THOSE WHO DESERVE AN EVERYDAY TREAT



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ANALYTIC DATA:	T.A.: 4.65	V.A.: 0.47			
13.5% A.B.V. (% VOL)	(G/L TARTARIC AC.)	PH: 3.73	(G/L ACETIC ACID)	TPC: 51	IC: 7.45